

The Five Alls at Filkins

Drinks to start...

bucks fizz	9.50
rosé aperol spritz	9.00
negroni	10.00
oxford gold	4.00

Something to share...

focaccia with olive oil (for two)	2.50
marinated olives	3.00
houmous and flatbread	4.00
bruschetta	4.00

To Start

twice baked double gloucester soufflé with cheese sauce	7.95
chicory, pear, blue cheese and roast pecan salad	7.50
ribollita soup with parmesan shavings and olive oil	7.25
chicken liver and foie gras parfait, plum & apple chutney & country toast	8.00
tomato and mozzarella salad with olives, basil and crispy bread	7.50
salt'n'pepper squid with saffron aioli	8.00
scotch egg, mixed salad and garlic mayo	8.50
salt cod croquettes with Thai salad and tartar sauce	7.50
carpaccio of beef, fennel rocket & parmesan shavings	7.95
potted kiln roasted smoked salmon with tarragon & lemon, melba toast	7.75
prawn & cucumber cocktail with melba toast	7.50

goats cheese, saffron, sweet pepper and tapenade tart with shoots and leaves	7.00/13.00
celeriac & oriental spring rolls with mango, cucumber & coriander salsa	7.75/13.00
mussels & saffron linguine with courgette	7.50/14.50
tempura prawns with aioli	7.95/14.50

To Follow

Steak and mushroom pie with mash & curly kale	17.50
fish 'n' chips with marrowfat peas and tartar sauce	14.75
chicken milanese, with garlic rosties, rocket & sundried tomato salsa	18.25
grilled fillet of seabream, chanterelle, spinach, pea puree & parmesan shavings	18.25
pan fried fillet of cod, puy lentils, green beans & potato crisp	18.50
crispy duck leg with root vegetables, parsnip puree and bacon crumbs	18.00
moroccan lamb shoulder with dried fruit, chickpeas, couscous & harissa	18.50
slow cooked crispy pork with apple puree and toulouse sausage cassoulet	18.80
chargrilled flat iron steak with thrice cooked wedges, english salad, stuffed mushroom	23.00
mallard 2 ways with rostti potato, red cabbage apple & cranberry gravy	19.00

steak sauces; chimichurri, peppercorn, garlic butter, red wine sauce
2.00

Sides: rocket & parmesan salad, tomato & basil salad, mixed leaf & herb salad, saute pots, mash, french fries, truffled wedges, buttered spinach,	3.95
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please let us know about any allergies you have before ordering your meal
a discretionary service charge of 10% will be added to tables on weekends and bank holidays
interested in joining our tribe ? Ask to speak to the Chief

To End

apricot & almond cake with berry puree & vanilla ice cream	7.50
sticky toffee with caramel sauce, salted caramel ice cream	7.50
rice pudding with mix berry compote & coconut biscuits	7.00
apple & plum crumble with vanilla ice cream	7.25
baked alaska	7.25
fudge chocolate brownie with chocolate ice cream	7.50
selection of 3 or 5 french farmhouse cheeses (below), pickled grapes and biscuits	7.50/9.50
comte(hard), coulommier(soft), langres(soft), bleu d'auvergne(blue), carre de sologne(goat's)	

Night Caps

dessert and fortified wines	100ml	bottle
domaine de durban, muscat de beaumes-de-venise, 37.5cl	6.50	24.00
grange neuve, monbazillac, france, 37.5cl	6.75	25.00
mas amiel vintage (red), 37.5cl	8.00	31.00
grand vin de bordeaux, sauternes, 37.5cl	9.95	38.00
quinta de la rosa LBV port 50 cl bottle. Great to share!	7.50	25.00
taylors ruby port	5.50	
taylors tawny port	9.00	

whiskies 25 ml

glenfiddich 12 year	
glenfiddich 15 year	
cragganmore malt 12 year	7.10
dalmore malt 12 year	6.85
maccallan single malt 10 year	6.55
glenmorangie 10 year	6.75
monkey shoulder	4.50
talisker 10 year	8.00

Digestifs 25 ml

calvados bernervoy	5.00
calvados henry de querville	5.75
martells cognac	9.00
courvoisier VS	4.65
janneau armagnac	6.00
amaretto 50ml	4.20
baileys 50ml	4.30
grand marnier	4.00
'five alls' espresso martini	9.75

Hot Drinks

filter coffee	2.70	english breakfast	2.70
cappuccino	2.70	earl grey	2.70
caffé latte	3.00	mojito mint	2.70
espresso	2.70	green tea	2.70
double espresso	3.00	camomile	2.70
macchiato	3.00	hot chocolate	3.00

our coffee is from an artisan supplier, wood roasted locally to our own recipe (also available decaffeinated) and our loose teas are from jeeves and jericho of witney.